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# Postharvest Degreening of ‘Bingo’ Mandarin Fruit

**Researcher:** Mark A. Ritenour

**Contact:** [ritenour@ufl.edu](mailto:ritenour@ufl.edu)

UF/IFAS IRREC



‘Bingo’ is a new, early season mandarin variety released by the University of Florida in 2015. Experiments were conducted during five growing seasons to better understand fruit response to ethylene degreening treatments, spanning harvests from 15 Sept. to 10 Nov. Degreened fruit were exposed to air plus 5 ppm ethylene at 85°F with 90% relative humidity, while control fruit were exposed

to the same conditions without ethylene. Fruit color was measured before and after degreening. The fruit were not washed, waxed, or treated with fungicide. The results demonstrate that ‘Bingo’ fruit harvested with insufficient natural peel color can be successfully degreened but that degreening treatments can accelerate fruit decay in some instances. It is expected the use of commercially

available fungicides can mitigate the additional decay susceptibility of degreened ‘Bingo’ mandarin fruit. A next step would be to evaluate if degreening at cooler temperatures can result in more intense orange color without requiring longer degreening or promoting decay and reducing shelf life. In addition, fungicides, waxes, etc. can be tested to maximize shelf life.

## Funding

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